

Welcome to the NANKING
Chinatown's Distinctive Cafe



We invite you to enjoy the exotic foods of the Orient. Your waiter will help you select a taste-tempting variety of these wonderful dishes.

There is a private dining room for banquets, club dinners, office and birthday parties.

Reservations at the desk or telephone

UNiversity 6-4815



50 LAGAUCHETIERE STREET WEST • MONTREAL • QUEBEC • CANADA

HOTEL PRINTING CO. - MONTREAL



MONTREAL'S SMARTEST CHINESE RESTAURANT

樓京南埠可地滿大拿加
NANKING CAFE



Chinese Dinners

FOR TWO

Number 1

\$1.50 for 1 person
\$3.00 for 2 persons
Additional person (\$1.50 extra)

Chicken Noodle Soup
Egg Rolls
Sweet & Sour Ribs
or B.B.Q. Ribs (dry garlic)
Chicken Chow Mein
Fried Noodles
Chicken Fried Rice
Almond Cookies

Number 2

\$3.50 (2 persons)
Additional person (\$1.75 extra)

Chicken Noodle
or Won Ton Soup
Egg Rolls
B.B.Q. Ribs (dry garlic)
Fried Won Ton
Chicken Almond
Fried Noodles
Chicken Liver and Green Pepper
Chicken Fried Rice
Almond Cookies

Number 3

\$4.00 (2 persons)
Additional person (\$2.00 extra)

Egg Mushroom, Chicken Noodle
or Won Ton Soup
Egg Rolls
B.B.Q. Ribs (dry garlic)
Chicken Almond
Fried Noodles
Pineapple Chicken
Breaded Shrimps
Chicken Fried Rice
Almond Cookies

Number 4

\$5.00 (2 persons)
Additional person (\$2.50 extra)

Egg Mushroom,
Chicken Noodle
or Won Ton Soup
Egg Rolls
B.B.Q. ribs (dry garlic)
Moo Goo Guy Kew
with
Fried Won Ton
Chicken Soo Guy
Barbecued Pork
Chicken Fried Rice
Almond Cookies

Soups

| | |
|------------------------|-----|
| Chinese Vegetable Soup | .35 |
| Chicken Noodle Soup | .25 |
| Won Ton Soup | .30 |
| Mushroom Egg Drop Soup | .30 |
| Special Won Ton Soup | .60 |
| Creom of Tomato Soup | .35 |

Appetizers

| | |
|-----------------|-----|
| B.B.Q. Pork | .85 |
| Fried Won Ton | .50 |
| Shrimp Egg Roll | .35 |
| Egg Roll | .15 |

NANKING

RECOMMENDS

Nonking Combination 2.50
(Combination of pork, shrimps, bean
cake, chinese vegetables etc.)

Moo Goo Guy Kew 1.75
(Breaded cubes of chicken, with
mushroom, water chestnut, bamboo
shoots etc.)

Chicken Wood Guy 1.75
(Baked strips of chicken blended with
mushrooms and vegetables)

Moo Goo Guy Peng 1.50
(A combination of chicken and chinese
vegetables)

Butterfly Shrimps 1.75
(Breaded jumbo shrimps and bacon in
mushroom sauce)

Pineapple Chicken 1.75
(Breaded strips of chicken, with pine-
apple cubes, in sweet and sour sauce)

Chow Steak Kew 2.75
(Tender cubes of juicy sirloin steak, with
chinese vegetables)

Chicken Rolls 2.50
(Breaded rolled breast of chicken, with
chinese vegetables and mushroom oyster
sauce)

Fish Rolls 2.25
(Breaded rolled fillet of dare, with
chinese vegetables and mushroom oyster
sauce)

Ginger Chicken 1.75
(Breaded strips of chicken breast and
ginger roots in sweet and sour sauce)

Curry Chicken 1.75

Chicken Soo Guy 1.00
(Breaded breast of chicken with
crushed almonds)

Barbecued Chicken Liver 1.25
(Barbecued chicken liver in dry garlic
sauce)

Barbecued Chicken Wings 1.00
(Barbecued chicken wings with dry garlic
sauce)

Shrimp Hor Kew 1.75
(Breaded jumbo shrimps, blended in
mushroom sauce and chinese vegetables)

Shrimp Hor Peng 1.50
(Fried shrimps and chinese vegetables)

Soi Foon 1.75
(Chinese vermicelli, with pork, shrimp,
mushroom and vegetables)

Steamed Minced Pork 1.00

Beef and Mushrooms 1.75
(Tender strips of steak, blended with
mushrooms and oyster sauce)

Green Pepper Steak 1.50
(Tender strips of steak, blended with
green pepper and oyster sauce)

Beef Tomato 1.25
(Tender strips of steak, blended with
fresh tomatoes and sauce)

Barbecued Chicken (half) 1.50
(Half spring chicken, deep fried,
flavoured with chinese spices)

Chicken Almond Ding 1.00
(Diced chicken with mushrooms,
vegetables and almonds)

Chicken Liver & Green Pepper 1.35

Chow Mein

| | |
|-------------------------|------|
| Chow Mein Cantonese | 1.50 |
| Chicken Chow Mein | 1.00 |
| Shrimp or Lobster | 1.25 |
| Pork or Beef | .90 |
| Fried Won Ton Cantonese | 1.75 |
| Fried Pork Won Ton | 1.25 |
| Fried Chicken Won Ton | 1.50 |

(Above orders with mushrooms 25¢ extra)

Chop Suey

| | |
|--------------------------------------|------|
| Chicken Chop Suey | .80 |
| Pork or Beef Chop Suey | .75 |
| Shrimp Chop Suey | .90 |
| Mushroom Chop Suey | .75 |
| Vegetable Chop Suey | .65 |
| Fish Chop Suey | .90 |
| Chicken Chop Suey (chinese style) | 1.00 |

(Above orders with mushrooms 25¢ extra)

Pork

| | |
|--------------------------|------|
| Long Dry Garlic Ribs | 1.50 |
| B.B.Q. Garlic Ribs | 1.00 |
| Sweet and Sour Ribs | .75 |
| Spore Ribs (brown sauce) | .80 |
| Sweet and Sour Pork | 1.25 |

Egg Foo Young

| | |
|-----------------------------|------|
| Chicken Foo Young | .80 |
| Shrimp or Lobster Foo Young | 1.00 |
| Pork Foo Young | .75 |
| Mushroom Foo Young | .75 |

Yet Ca Mein

| | |
|-----------------------|-----|
| Chicken Yet Ca Mein | .90 |
| Pork Yet Ca Mein | .80 |
| Chop Suey Yet Ca Mein | .80 |

Fried Rice

| | |
|----------------------|-----|
| Chicken Fried Rice | .75 |
| Pork Fried Rice | .75 |
| Beef Fried Rice | .80 |
| Shrimp Fried Rice | .85 |
| Vegetable Fried Rice | .65 |

Sea Food

| | |
|---|---------|
| Breaded Shrimps (Sweet Cherry Sauce) | 1.25 |
| Fried Shrimps in Lobster Sauce | 1.75 |
| Breaded Shrimps (tomato sauce) | 1.50 |
| Fried Shrimps (chinese style) | 1.50 |
| Fried Lobster Cantonese | 2.50 up |
| Steamed Lobster (plain) | 2.50 up |
| Steamed Lobster Cantonese | 2.50 up |
| Breaded Whole Dore Fish (with trimmings) | 2.50 up |
| Sweet and Sour Dore | |
| Morsels | 1.50 |
| Dore morsels and chinese greens | 1.25 |
| Subgum Sweet & Sour Dore Morsels | 1.75 |

Steaks and Chops

| | |
|--------------------|------|
| T-Bone Steak | 2.25 |
| Small Steak | 1.50 |
| Grilled Pork Chops | 1.25 |
| Breaded Pork Chops | 1.50 |

(Above orders served with palatoes
vegetable, bread and butter)

Salads

| | |
|-------------------|------|
| Chicken Salad | 1.00 |
| Shrimp or Lobster | 1.00 |
| Vegetable Salad | .75 |

Side Orders

| | |
|-------------------|-----|
| Steamed Rice | .15 |
| Plain Fried Rice | .35 |
| Mushroom & Sauce | .50 |
| Pineapple & Sauce | .50 |

Desserts

| | |
|----------------------------|------|
| Fresh Strawberry Shortcake | .35 |
| Pineapple Shortcake | .25 |
| Boston Cream Pie | .25 |
| Vanilla Ice Cream | .15 |
| Lichee Fruit | 1.25 |

Beverages

| | |
|---------------------------|-----|
| Chinese Oolong Tea | .10 |
| Black Tea | .10 |
| Milk | .10 |
| Coke, Pepsi or Ginger Ale | .10 |

(NOT RESPONSIBLE FOR ARTICLES LOST OR EXCHANGED)

| COCKTAILS | |
|-----------------------|--------|
| Champagne Cocktail | \$1.00 |
| Shanghai | .90 |
| Bacardi | .90 |
| Stinger | .90 |
| Ruby Foo's Cocktail | .80 |
| Daiquiri | .85 |
| Martini Sweet or Dry | .70 |
| Manhattan | .70 |
| Orange Blossom | .75 |
| Bronx | .75 |
| Alexander with Gin | .80 |
| Rob Roy | .85 |
| Apricot Cocktail | .75 |
| Brandy Cocktail | .80 |
| White Lady | .80 |
| Pink Lady | .80 |
| Old Fashion | .85 |
| Clover Club | .80 |
| Alexander with Brandy | .80 |
| Side Car | .85 |
| Gimlet | .85 |
| Café | .90 |
| Ward 8 | .85 |
| Dubonnet | .80 |
| Between The Sheets | .85 |
| Gordon | .90 |
| Scotch Mist | .80 |
| Gibson | .80 |
| Frozen Daiquiri | 1.00 |
| Martini Extra Dry | .80 |
| Vermouth Cocktail | .70 |
| Scotch on Rocks | .90 |
| Rye on Rocks | .85 |
| Grasshopper | 1.00 |

| IMPORTED SCOTCH | |
|-------------------------------|------|
| Black & White | .85 |
| Cutty Sark | .85 |
| Dewar's Special | .85 |
| Grand Old Parr | .85 |
| Hudson Bay | .85 |
| Walker's Red Label | .85 |
| Long John | .85 |
| McCallum's | .85 |
| Queen Anne | .85 |
| Vat 69 | .85 |
| White Horse | .85 |
| Haig & Haig Pinch | .95 |
| Berry's Best | .95 |
| Buchanan's Finest Old Liqueur | .95 |
| Dewar's No. Plus Ultra | .95 |
| Walker's Black Label | .95 |
| King's Ransom | .95 |
| Islay Mist | .95 |
| Robertson E.E.B. | 1.00 |
| Something Special | 1.00 |
| Bells Royal Reserve | 1.00 |

| IRISH WHISKY | |
|---------------|-----|
| John Jameson | .85 |
| Old Bushmills | .85 |

| RYES | |
|-----------------|------|
| Seagram's 83 | .80 |
| Seagram's V.O. | .80 |
| Canadian Club | .80 |
| Wiser's de Luxe | .80 |
| Corby's Special | .80 |
| Harwood's | .80 |
| Lord Calvert | .80 |
| Golden Wedding | .80 |
| Aristocrat | .80 |
| Prince Regent | .80 |
| Adams Old | .80 |
| Montmorency | .80 |
| Four Roses | .80 |
| Crown Royal | 1.00 |
| Park Lane | 1.00 |

| GINS | |
|-----------------------|-----|
| Sloe Gin | .80 |
| Silver Fizz | .80 |
| London Club | .80 |
| Burnett's | .80 |
| Hill's Underwood | .80 |
| Old Gentry Gin | .80 |
| De Kuyper | .80 |
| Melcher's | .80 |
| White Satin | .80 |
| Seagar's | .80 |
| Ross's Sloe Gin | .80 |
| Gordon's Gin | .85 |
| Beis V.O. | .80 |
| Fockink | .85 |
| Booths House of Lords | .85 |

| SHERRY | |
|------------------------|------|
| Amonillado Dalmou | .75 |
| Oloroso Dalmou | .75 |
| Shooting Harveys | .75 |
| Sandeman XXXXX | .75 |
| Dry Sack W.H. | .85 |
| Royal Palace W.W. | .75 |
| Gilbey's Invalid | .75 |
| Bristol Cream Harvey's | 1.00 |
| Bristol Dry Harvey's | 1.00 |
| Fernandez Fino | .75 |

Wine List

| RHUMS | |
|-----------------------|-----|
| Demerara Q.L.C. | .75 |
| Jamaica Q.L.C. | .75 |
| Charley's | .80 |
| Myer's | .80 |
| Burke's | .80 |
| Gilbey's Gov. General | .80 |
| Jamaica Two Dagger | .80 |
| Conga | .80 |
| Toastmaster | .80 |
| Siegers | .80 |
| Bacardi | .85 |
| Bacardi 1873 | .95 |
| St. James | .85 |
| Black Diamond | .80 |
| Lemon Hart | .80 |

| APERITIFS | |
|--------------------|------|
| Amer. Picon Float | 1.10 |
| Vichy Cognac Float | 1.10 |
| Vermouth Cassis | .85 |
| Tonic Wine & Soda | .90 |

| COLLINS | |
|--------------------|-----|
| London Dry Gin | .85 |
| Gordon | .90 |
| Ruby Foo's Collins | .85 |
| Rum Collins | .90 |

| RICKEYS | |
|----------|-----|
| Gin | .85 |
| Sloe Gin | .85 |
| Rhum | .85 |

| FLIPS | |
|--------|------|
| Brandy | 1.00 |
| Sherry | .90 |
| Port | .90 |

| FIZZES | |
|----------|------|
| Sloe Gin | .90 |
| Silver | .90 |
| Golden | .90 |
| Royal | 1.00 |

| EGG NOGGS | |
|-----------|------|
| Sherry | .90 |
| Rhum | .90 |
| Brandy | 1.00 |

| LONG DRINKS | |
|-----------------------|------|
| Ruby Foo's Punch | .85 |
| Singapore Sling | .90 |
| Planter's Punch | .90 |
| Zombie | 2.00 |
| Cuba Libre | .90 |
| Rhum Swizzle | .90 |
| Claret Lemonade | .85 |
| Horse's Neck with Rye | 1.25 |
| Mamie Taylor | .90 |

| IMPORTED LIQUEUR CORDIALS | |
|-------------------------------|------|
| Maraschino | 1.00 |
| Benedictine D.O.M. | 1.00 |
| Apricot Brandy Cusenier | 1.00 |
| Extra Dry Orange Cusenier | 1.00 |
| Crème de Menthe Cusenier | 1.00 |
| Crème de Menthe M.B. | 1.00 |
| Crème de Menthe Fockink | 1.00 |
| Apéry M.B. | 1.00 |
| Crème de Cacao M.B. | 1.00 |
| Cointreau | 1.00 |
| Drumbeis | 1.00 |
| Chartreuse Yellow | 1.00 |
| Chartreuse Green | 1.00 |
| Liqueur Jaune l'Abbé François | 1.00 |
| Triple Sec l'Abbé François | 1.00 |
| Cherry Brandy François | 1.00 |
| Anisette | 1.00 |
| Prunelle | 1.00 |
| Blackberry Brandy Cusenier | 1.00 |
| Peach Brandy M.B. | 1.00 |
| Grand Marnier | 1.00 |
| Cherry Brandy Rocher Freres | 1.00 |
| Kirsch | 1.00 |
| Amer Picon | 1.00 |
| Cherry Heering | 1.00 |
| Blackwatch | 1.25 |
| Angels Kiss | 1.00 |
| Pousse Cale | 1.50 |

| TONIC WINES | |
|--------------|-----|
| Dubonnet | .75 |
| Byrrh Violet | .75 |
| St. Raphael | .75 |

| SOURS | |
|--------|-----|
| Gin | .85 |
| Rhum | .85 |
| Scotch | .90 |
| Rye | .90 |

| COGNACS | |
|---------------------------|------|
| Bisquit du Bouche XXX | 1.00 |
| Canus XXX | 1.00 |
| Castillon XXX French Flag | 1.00 |
| Hennessey XXX | 1.00 |
| Jules Robin XXX | 1.00 |
| Martell XXX | 1.00 |
| Martell Cordon Bleu | 1.25 |
| Monnet XXX | 1.00 |
| Olard XXX | 1.00 |
| Remy Martin V.S.O.P. | 1.00 |
| Rouyer Guillet XXX | 1.00 |
| Courvoisier | 1.00 |
| Scikpax | 1.00 |
| Paul Masson | .85 |
| Hennessey X.O. | 1.50 |
| Armagnac | 1.00 |

| CHAMPAGNES (IMPORTED) | |
|------------------------------|------------|
| Mumm's Ex. Dry | 7.00 18.00 |
| Mumm's Ex. Dry Magnum | 27.00 |
| Mumm's Cordon Rouge | 7.50 14.00 |
| Mumm's Cordon Rouge 1945 | 8.50 16.00 |
| Heidsieck Ex. Dry | 13.00 |
| Heidsieck Brut 1945 | 8.00 14.50 |
| Heidsieck Brut 1945 Magnum | 23.00 |
| Perrier Sec | 7.00 13.00 |
| Moet & Chandon Brut Imperial | 7.50 14.00 |
| Paul Roger Dry Special | 8.00 15.00 |
| Chiquet Yellow Label | 8.00 14.50 |
| Lanson Ex. Dry | 13.00 |
| Chateau Gai (Domestic) | 6.00 |
| Bollinger Brut Vintage | 18.00 |
| Bollinger Brut | 14.00 |
| Krug Brut Reserve | 14.00 |

| BORDEAUX RED | |
|-------------------------|-----------|
| Malbec | 1.25 2.25 |
| Groot Const. S.A. | 1.50 2.50 |
| Calvet Medoc | 2.00 3.50 |
| Calvet St. Emilion | 3.50 |
| Lebeque St. Emilion | 2.00 3.50 |
| Paul Bouchard Medoc | 2.00 3.50 |
| Le Vieux Monia | 2.00 3.50 |
| B. & G. Prince Noir | 1.75 3.25 |
| Chateau Pontet Canet | 5.00 |
| Chateau Haut Brion (45) | 10.00 |

| BORDEAUX WHITE | |
|-------------------------|-----------|
| Quebec | 1.25 2.25 |
| Groot Const. S.A. | 1.50 2.75 |
| Graves (P. Bouchard) | 3.50 |
| Graves Calvet | 3.50 |
| Kressman Dry | 3.50 |
| Hanappier Graves | 2.50 4.00 |
| Louis Bert & Cie Graves | 3.50 |
| Calvet Sauternes | 2.50 4.00 |
| Graves Graves | 1.75 3.50 |

| BURGUNDY RED | |
|----------------------|-----------|
| Chateaufort du Pape | 4.50 |
| Macon C & B | 2.50 4.50 |
| Beaujolais Chauvenet | 2.50 4.00 |
| Red Flag | 2.50 4.00 |
| Beaujolais C & B | 2.50 4.50 |
| Mommessin Beaujolais | 3.50 |
| Chamberon 1948-1949 | 4.50 |

| BURGUNDY WHITE | |
|----------------------------|-----------|
| White Flag Chauvenet | 2.50 4.00 |
| Grassy D'Ancien | 5.00 |
| Bichot Pouilly-Fuisse 1942 | 2.50 4.00 |
| Puligny Montrachet | 5.00 |
| Pouilly Fuisse (43) | 5.00 |

| SPARKLING BURGUNDY | |
|---------------------|-----------|
| Chauvenet White Cap | 8.00 |
| Chauvenet Red Cap | 4.50 8.00 |

| ITALIAN WINE | |
|-------------------|-----------|
| Chianti | 2.00 4.00 |
| Asti Spumante | 8.00 |
| Orvieto Secco | 5.00 |
| Orvieto Abboccato | 5.00 |

| ALSATIAN WINE | |
|-------------------------|-----------|
| Clos de l'Abbaye Zessel | 3.50 |
| Clos Ste. Odile | 2.25 4.00 |
| Traminer (1949) | 5.00 |

| PORT | |
|----------------------------|-----|
| Royal Palace (De la Force) | .75 |
| Gilbey's Invalid | .75 |
| Harvey's Hunting | .80 |
| Sandeman | .75 |
| Amendo | .75 |

| BEER, ALE, SOFT DRINKS | |
|-------------------------|-----|
| Beer and Ale (per Pint) | .40 |
| Soda | .15 |
| Soft Drinks | .20 |
| Lemonade or Orangeade | .50 |
| Vichy Water — Split | .25 |
| Parier — Split | .25 |
| Beas's Ale | .75 |
| Guinness Stout | .75 |

Ruby Foo's



"The Showplace of Montreal"

7815 Decarie Blvd. in Montreal, Canada

Ruby Foo's Suggestions

Chicken Chow Mein

Very fine fried noodles, fine-cut chicken, button mushrooms, celery, bean sprouts, green peppers blended with soy sauce, for educated palates. **\$2.00**

Cantonese Chicken Chow Mein

Very fine Canton noodles, golden-browned in peanut oil to a crisp elegance — then crowned with a perfectly blended taste combination of chicken meat, shrimps, water-chestnuts, bright sweet pea pods and button mushrooms. **\$2.50**

Chicken Low Mein

A happy taste composition of fine-cut filet of chicken, cooked with chinese green vegetables, button mushrooms, bamboo shoots, cut shrimps, with chinese boiled noodles. **\$2.50**

Chicken Soo Guy

Tender fresh breast of chicken, dipped in egg batter, soaked in peanut oil, then crisply deep fried and sprinkled with chopped almonds **\$2.25**

Bo Lo Guy Pan

The popular "CHICKEN PINEAPPLE", Tender white meat of fresh chicken, expertly sauted with sliced pineapple, Chinese Bok Toy celery and tasty light brown sauce. **2.25**

Ho Yue Guy Look

Tender spring chicken, cleverly cut with its bone to absorb the natural flavor of the Cantonese Epicure. The dish consists of Chicken, Unhatched Eggs, Garden Fresh Vegetables, Black Bean, a pinch of Garlic and sauted with Wine and Oyster Sauce **\$3.50**

Water Chestnut Yok Bhang

Selected Filet of lean pork and imported crunchy Chinese waterchestnuts, hand chopped to extreme fineness seasoned with chinese sauce, then steamed to full flavour. Served with steamed rice. **\$2.00**

A chinese Delicacy since the invention of the Chop Stick.

Bo Lo-Guy Gone

Fresh CHICKEN LIVERS . . . but sweet and sour, sauted with sliced pineapple, brown sugar and vinegar. Some ingredients as our popular "chicken pineapple." **\$2.00**

Guy Gone, Tyong Dew, Hun Toy

Fresh chicken livers sauted with green peppers and onions, unhatched eggs, and exciting chinese sauce, a real Cantonese delicacy. **\$2.50**

Beef Tenderloin with Peppers

Tender centers of tenderloin steak carefully sliced and combined with sliced green peppers. One of tropical Canton's favorite dishes. **\$2.00**

Plain Dry Spare Ribs with Garlic

A savory dish composed of tender, selected young spare-ribs cooked with baby black beans and given character by a mere suspicion of garlic, for educated palates. **\$1.75**

Sweet & Sour Spare Ribs

SPARE-RIBS Again — but sweet and sour! Tender ribs dipped in egg batter, and cooked with pineapple segments, tomatoes, pickled onions, brown sugar and vinegar. Guaranteed to tantalize any taste! **\$1.75**

Live Lobster (Cantonese Style)

A typical Mandarin banquet delicacy. The fresh lobster is chopped into dainty morsels, then mixed with minced pork tenderloin. It is seasoned with rare and delicately balanced Cantonese spices — then blended in a soft egg sauce. Served according to custom of centuries ago. **3.00**

Choo Lung Ha

Steamed LOBSTER Chinese Style, large live lobster in shell, cut in dainty morsels, steamed and seasoned with rare and delicately blanched Cantonese spice, garnished with lemon slices. **3.00**

Shrimps in Lobster Sauce

Whole jumbo shrimps, with minced pork tenderloin, cooked to a delightful tenderness, seasoned with black beans and a dash of garlic, then blended in a suave egg sauce. With its garnish of chopped Green onions, this is a rare seafood treat. **\$2.25**

Shrimps Black Bean Sauce

A savory dish composed of jumbo shrimps, cooked with baby black beans and given character by a mere suspicion of garlic. For educated palates. **\$2.25**

Breaded Shrimps

Fresh jumbo shrimps, dipped in egg batter, deep fried in peanut oil, with a dish of tantalizing taste composition of sweet and sour sauce. This is a most rare and enticing dish **\$2.25**

Guy Goon or Yee Goon

CHICKEN or FISH ROLLS, a truly imported delicacy enjoying wide popularity among Chinese everywhere delighting the taste of millions. **4.75**

Ginger Chicken

Delicious chicken white meat perfectly sauted with fresh sliced pineapple and made more zestful with brown sugar and vinegar. **\$2.25**

Dore Cantonese

according to size
Priced according to size. A whole fresh dore expertly crisply garnished with cubed tomatoes, sweet and sour sauce. An authentic Cantonese favourite.

Dore Black Bean Sauce

according to size
Priced according to size. A savory dish composed of a whole fresh dore cooked with baby black beans and given character by a mere suspicion of garlic for educated palates.

Moo Goo Guy Pan

Tender white meat of chicken sliced to extreme thinness, blended with button mushrooms, celery, chinese green vegetables, and bamboo shoots. This is a truly regal dish. **2.25**

Tenderloin Bok Toy

Beef tenderloin thinly sliced and thoroughly cooked in oyster sauce with garden fresh vegetables, mushrooms and peppers. An enticing dish for the adventurous epicure. **\$2.00**

Char Suee Almond Din

Fresh pork delicately barbecued in Cantonese manner, diced and sauted with tiny, fresh button mushrooms, shiny green peppers, Canton greens and surmounted with a helping of tasty almonds. **\$2.00**

Fish & Chinese Greens

Fresh filet of dore, sliced extremely thin and combined with garden fresh Cantonese vegetables. **\$1.75**

Fried Won Ton, Cantonese Style

Won ton is a Cantonese inspiration from which came ravioli, Kreplach and other variations. These little cases of tender paste are filled with chopped meats, then blanched with cooked fine-cut chicken, with chinese green vegetables, button mushrooms, cut shrimps and bamboo shoots. **\$2.50**

Fried Won Ton Dry

(Kreplach) prepared as above served with a dish of pungent sweet and sour sauce. **\$1.50**

Char Suee Bok Toy

Succulent fresh pork delicately barbecued in the Cantonese manner (sliced), accented with tangy spices, blended with Chinese vegetables. An authentic favorite. **\$1.75**

Moo Goo Guy Kew

Tender spring chicken, cut in cubes, and sauted with celery, Snow pea pods, mushrooms, Chinese vegetables, water chestnuts and bamboo shoots. An enticing dish for the Adventurous Epicure! **\$2.25**

Woo Hip Har

Fresh jumbo shrimps split open, dipped in egg and flour batter and crisply sauted in peanut oil. Each delicious piece enfolded in bacon, with a special hot sauce to top off a real taste thrill. **\$2.50**

Almond Guy Ding

An exotic and interesting blending of chicken, diced with celery. To this is added sweet pea pods, crisp water-chestnuts, green peppers and blanched fresh almonds. **\$2.00**

Fresh Chicken Livers

Green peppers
Fresh chicken livers sauted with green peppers and onions — an exciting chinese sauce is the crowning touch. **\$1.75**

Lichee Guy

Boneless barbecued chicken chinese style. Cooked in wine and garnished with chinese shredded sweet vegetables, decorated with preserved lichee nuts. **\$3.50**

Tenderloin Chow Broccoli

Selected beef tenderloin sliced thin, button mushrooms and fresh broccoli sauted Cantonese style, will appeal to the well-travelled diner accustomed to true continental service. **\$2.00**



Crepes Suzette
for two
\$3.00

Cherries Jubilee
for two
\$2.25

Cafe Diable
for two
\$2.25

Fresh
Avocado
with CRABMEAT
RUSSIAN DRESSING
90c

All food to be properly offered is cooked to your order. The service is prompt, but sufficient time is taken to insure a perfect serving.

Chinese Dishes

| | |
|--------------------------------------|----------------------------|
| Soups | DELICIOUSLY SEASONED . . . |
| Chilled Tomato Juice | .20 |
| Clear Chicken Broth | .35 |
| Chicken Soup with Noodles | .50 |
| Chicken Mushroom Egg Soup | .50 |
| Chicken Soup with Chinese Vegetables | .50 |
| Chicken Won Ton Soup (Kreplach) | .60 |
| Birds Nest Soup (Guy Yone Yin Warr) | 1.50 |

MAY WE SUGGEST A GLASS OF IMPORTED SHERRY .75

Entrees

| | |
|---|------|
| Hung Shui Gai Yik | 1.50 |
| BARBECUED CHICKEN WINGS (Selected Young Chicken Wings, Deep Fried in Peanut Oil and Sauted with Soy Sauce, and a Mere Suspicion of Garlic.) An Exciting New Dish. | |
| Chinese Barbecued Pork | 1.00 |
| Chinese Barbecued Liver | .90 |
| Egg Rolls (2) | .60 |
| Dried Chicken Livers | 1.75 |
| Barbecued Young Spare Ribs (Chinese Style) | 1.75 |

Chow Mein

| | |
|-----------------------------|------|
| Vegetable Chow Mein | 1.85 |
| Chicken Chow Mein (Subgum) | 2.25 |
| Chicken Chow Mein | 2.00 |
| Beef Chow Mein | 2.00 |
| Shrimp Chow Mein | 2.00 |
| Dore Chow Mein | 2.00 |
| Chow Mein (Cantonese Style) | 2.50 |

Rice Cantonese

The unmatched goodness of Cantonese Rice is due to the native method of sauting freshly steamed mounds of fine, firm rice to a brown of delicate lightness.

| | |
|---------------------------|-----|
| Plain Rice | .25 |
| Plain Fried Rice | .75 |
| Barbecued Pork Fried Rice | .90 |
| Chicken Fried Rice | .90 |
| Shrimp Fried Rice | .90 |
| Vegetables Fried Rice | .90 |
| Fried Crispy Noodles | .50 |

Chop Suey

| | |
|------------------------------|------|
| Vegetable Chop Suey | 1.85 |
| Pork Chop Suey | 1.85 |
| Beef Chop Suey | 1.85 |
| Fine Cut Chicken Chop Suey | 2.00 |
| Vegetable Chop Suey (Subgum) | 2.00 |
| Shrimp Chop Suey | 2.00 |
| Lobster Chop Suey | 2.25 |

Eggs

| | |
|-------------------------|------|
| Shrimp Foo Young | 1.60 |
| Chicken Egg Foo Young | 1.60 |
| Vegetable Egg Foo Young | 1.50 |

MAY WE SUGGEST A DRY MARTINI .70

Sandwiches

| | |
|-----------------------------------|------|
| Minute Steak Sandwich (garnished) | 2.50 |
| Hot Chicken Sandwich | 1.35 |
| Club Sandwich | 1.60 |
| Sliced Chicken Sandwich | 1.25 |
| Bacon & Tomato Sandwich | .75 |
| Bacon & Egg Sandwich | .75 |
| Fried Egg Sandwich | .50 |
| Lettuce & Tomato Sandwich | .75 |
| Barbecued Pork Sandwich | .75 |
| Ham Sandwich | .75 |

Desserts

| | |
|-------------------------------|------------|
| Assorted French Pastry | .30 |
| Ruby Foo's famous Cheese Cake | .40 |
| Chinese Preserved Fruits | .60 |
| Lichee Nuts | .60 |
| Kum Quats | .60 |
| Almond Cookie | .20 |
| Ice Cream | .30 |
| Sherbet | .30 |
| Chinese Tea .25 | Coffee .25 |
| Milk (Bottle) | .20 |

ALL OUR PIES AND PASTRIES ARE BAKED ON THE PREMISES

American and French Dishes

Cocktails

| | |
|-------------------|------|
| Crabmeat Cocktail | 1.25 |
| Shrimp Cocktail | 1.00 |
| Lobster Cocktail | 1.10 |

Soups

| | |
|-----------------------------|-----|
| Cream of Tomato | .50 |
| French Onion Soup au Gratin | .60 |

Hors d'Oeuvres

| | |
|------------------------|----------------------|
| Jumbo Green Olives .50 | Hearts of Celery .50 |
| Hors d'Oeuvres Variés | 1.25 |

American and French Dishes

| | |
|---|------|
| Broiled Choice Western Sirloin Steak | 3.25 |
| Filet Mignon | 3.25 |
| T Bone Steak (Extra Large) | 3.50 |
| Sirloin Steak, Bouquetière | 4.00 |
| Double Sirloin, Bouquetière (for 2) | 8.00 |
| Chateaubriand (for 2) | 7.00 |
| Filet Mignon Bouquetière | 4.00 |
| Broiled Minute Steak | 2.50 |
| Broiled Pork Chops, Apple Sauce | 2.25 |
| Broiled Lamb Chops | 2.75 |
| Fresh Calves Liver, Bacon Strips | 2.50 |
| Fresh Killed Broiled Chicken (Milk Fed) | 2.25 |
| Chicken Casserole Chasseur | 2.50 |
| Fried Chicken à la Maryland | 2.50 |
| Breast of Chicken à la King | 2.50 |
| Curried Chicken (Ruby Foo) | 2.50 |
| Wiener Schnitzel à la Holstein | 2.50 |
| Broiled Ham Steak with Pineapple Ring | 2.50 |
| Welsh Rarebit | 1.50 |
| Bacon & Eggs | 1.25 |
| Italian Spaghetti, any style | 2.00 |
| Cold Sliced Chicken | 2.00 |
| Cold Roast Beef Garni | 2.50 |
| Chicken Salad | 1.75 |
| Shrimp Salad | 2.00 |
| Fresh Lobster Salad | 2.50 |
| Fresh Vegetable Salad | 1.50 |
| Fresh Fruit Salad, with Cottage Cheese | 2.00 |

Fish

| | |
|-------------------------------------|------|
| Fresh Gaspé Salmon, Broiled or Cold | 2.50 |
| Fried Fillet of Sole, Tartar Sauce | 2.00 |
| Filet of Dore Sauté Amandine | 2.00 |
| Fried Digby Scallops, Tartar Sauce | 2.00 |
| Deep Sea Scallops à la Newburg | 2.00 |
| Louisiana Shrimp Newburg or Creole | 2.50 |

Lobsters

| | |
|---------------------------------------|------|
| Broiled Live Lobster | 3.25 |
| Lobster Thermidor | 3.25 |
| Lobster Newburg | 2.75 |
| Cold Lobster Plate Garni | 2.75 |
| Fresh Maritime Lobster à l'Américaine | 3.50 |

MAY WE SUGGEST A RUBY FOO'S COLLINS .85

Potatoes

| | |
|--------------------|-----|
| French Fried | .30 |
| Baked Idaho Potato | .30 |
| Home Fried | .35 |
| Lyonnais | .35 |
| Hash Brown | .50 |
| Au Gratin | .50 |
| Mashed, Boiled | .30 |

Vegetables

| | |
|-----------------------------------|-----|
| California Caesar Salad | .75 |
| Sliced Tomatoes | .50 |
| Fresh Broccoli, Hollandaise Sauce | .75 |
| Fresh Green String Beans | .30 |
| Fresh Green Peas | .30 |
| Chef's Salad, French Dressing | .50 |
| Fresh Leaf Spinach | .30 |
| Fresh Creamed Spinach | .50 |
| Chinese Mixed Vegetables | .75 |
| Mushrooms (Side Order) | .75 |
| Asparagus Hollandaise | .75 |
| Cauliflower au Gratin | .60 |

We have available a full assortment of Imported Table Wines, Champagnes and Liqueurs.

Completely Canadian Owned . . . No connection with any other individual firm or corporation.

Wine List

COCKTAILS

| | |
|-----------------------|------|
| Martini Sweet or Dry | 1.00 |
| Manhattan | 1.00 |
| Vermouth Cocktail | .90 |
| Orange Blossom | .95 |
| Petrol | 1.15 |
| Apricot Cocktail | .90 |
| Ruby Foo's Cocktail | .90 |
| Alexander with Gin | 1.00 |
| Brandy Cocktail | 1.00 |
| White Lady | 1.00 |
| Pink Lady | 1.00 |
| Clover Club | 1.00 |
| Alexander with Brandy | 1.05 |
| Dubonnet | 1.00 |
| Gibson | 1.05 |
| Martini Extra Dry | 1.05 |
| Daquiri | 1.05 |
| Rob Roy | 1.05 |
| Old Fashioned | 1.05 |
| Side Car | 1.05 |
| Gimlet | 1.10 |
| Tomato | 1.15 |
| Between The Sheets | 1.00 |
| Bloody Mary | 1.25 |
| Shanghai | 1.00 |
| Espresso | .05 |
| Stinger | 1.25 |
| Coffee | 1.10 |
| Sochik Mist | 1.05 |
| Champagne Cocktail | 1.25 |
| Grasshopper | 1.25 |
| Screw Driver | 1.25 |

LONG DRINKS

| | |
|-----------------------|------|
| Collins | 1.10 |
| Rickeys | 1.10 |
| Singapore Sling | 1.35 |
| Planter's Punch | 1.35 |
| Mamie Taylor | 1.35 |
| Cuba Libre | 1.35 |
| Rum Swizzle | 1.35 |
| Horse's Neck with Rye | 1.50 |
| Zombie | 2.75 |

BORDEAUX RED

| | |
|---------------------|-------|
| Malbec | 2.50 |
| Ben Aham | 3.00 |
| Groot Constantia | 2.75 |
| Claret | 2.75 |
| B. & G. Prince Noir | 4.50 |
| P. Bouchard Medoc | 5.00 |
| Calvet Medoc | 5.00 |
| Calvet St. Emilion | 5.00 |
| J. Lehoucq | 5.75 |
| St. Emilion | 5.75 |
| Le Vieux Moulin | 4.50 |
| Chateau La Garde | 5.75 |
| Chateau | 10.00 |
| Gruaud Larose | 10.00 |
| Chateau | 9.50 |
| Pontet Canet | 16.00 |
| Chateau Mouton | 16.00 |
| Rothschild | 16.00 |
| Chateau | 16.00 |
| Haut Brion | 16.00 |
| Chateau Margaux | 16.00 |
| Chateau La Lie | 16.00 |
| Rothschild | 16.00 |

BORDEAUX WHITE

| | |
|--------------------|-------|
| Quehenac | 2.50 |
| Groot Constantia | 3.00 |
| Drakenstein | 4.25 |
| Louis Bert Graves | 4.25 |
| B. & G. | 4.25 |
| Prince Blanc | 4.25 |
| P. Bouchard Graves | 4.75 |
| Calvet Graves | 4.75 |
| Cruse Graves | 4.75 |
| Barnes Ste. Croix | 4.75 |
| Calvet Sauternes | 5.75 |
| Hanappier Graves | 5.00 |
| Evans Dupont | 7.00 |
| Barsac | 7.00 |
| Hanappier | 6.50 |
| Haut Sauternes | 7.25 |
| B. & G. Sauternes | 7.25 |
| Chateau Yquem | 15.00 |

ALSATIAN and RHINE WINES

| | |
|-----------------|------|
| Vin de l'Abbaye | 5.00 |
| Clos Ste. Odile | 5.25 |
| Rudesheimer | 6.00 |
| Reinkelsdier | 5.50 |
| Niersteiner | 6.00 |
| Liebfraumilch | 5.50 |
| Traminer | 5.25 |
| Alsace Willm | 6.00 |
| Riesling | 6.00 |
| Zellinger | 5.00 |
| Hattenheimer | 9.00 |
| Reilgenberg | 5.00 |
| Sylvaner | 5.00 |
| Moselmaid | 5.00 |
| Oppenheimer | 5.00 |
| Liebfraumilch | 6.50 |
| Medonza | 6.00 |
| Liebfraumilch | 6.00 |
| Bue Nun | 6.00 |

IMPORTED SCOTCH

| | |
|-----------------------|------|
| Black & White | 1.05 |
| Cutty Sark | 1.05 |
| Dewar's Special | 1.05 |
| Grand Old Parr | 1.05 |
| Hudson Bay | 1.05 |
| Walker's Red Label | 1.05 |
| Long John | 1.05 |
| McCallum | 1.05 |
| Queen Anne | 1.05 |
| White Horse | 1.05 |
| Ballantine | 1.05 |
| House of Lords | 1.05 |
| Macpherson's Chiny | 1.05 |
| Grand Marnier | 1.05 |
| Stodart's | 1.05 |
| Teacher's | 1.05 |
| Young's Director | 1.10 |
| Haig & Haig Punch | 1.10 |
| Berry's Best | 1.10 |
| Buchanan's Finest Old | 1.10 |
| Liqueur | 1.10 |
| Dewar's No Plus Ultra | 1.10 |
| Walker's Black Label | 1.10 |
| King's Ramon | 1.15 |
| Robertson's B.E.B. | 1.35 |
| Something Special | 1.35 |

SHERRIES

| | |
|------------------------|------|
| Manuel Fernandez Fino | .95 |
| Sandman ★★★★★ | .95 |
| Royal Palace W.W. | .95 |
| Gilbey's Invalid | .95 |
| Dry Sack W.H. | 1.05 |
| La Ina Pedro Domecq | 1.05 |
| Harvey's Shooting | 1.00 |
| London Cream | 1.00 |
| Harvey's Bristol Dry | 1.15 |
| Harvey's Bristol Cream | 1.25 |

CHAMPAGNES

| | |
|-------------------|-------|
| Cuvée Royale Sec | 13.50 |
| Vicomte de | 15.00 |
| Bollinger Brut | 15.00 |
| Bollinger Brut | 17.00 |
| Vintage | 1.600 |
| Taittinger Brut | 18.00 |
| Pommery Sec | 14.50 |
| Moet & Chandon | 15.00 |
| Brut Imperial | 15.00 |
| Mumm's Extra Dry | 15.00 |
| Mumm's Cordon | 16.00 |
| Rouge | 16.00 |
| Mumm's Cordon | 18.00 |
| Rouge Vintage | 18.00 |
| Charles Heidsieck | 14.50 |
| Extra Dry | 16.00 |
| Charles Heidsieck | 16.00 |
| Brut Vintage | 16.00 |
| Lanson Extra Dry | 15.00 |
| Vine Cuvée | 15.00 |
| Yellow Label Dry | 15.00 |
| Moet Chandon | 23.00 |
| Dom Perignon | 32.00 |
| Magnum | 32.00 |
| Charles Heidsieck | 33.00 |
| Pol Roger 1952 | 16.00 |
| Ernest Irroy | 15.00 |
| Mercier Brut | 14.00 |
| Mercier Blanc de | 16.00 |
| Blanc | 16.00 |

CANADIAN CHAMPAGNE

| | |
|---------------|------|
| Chateau Gai | 8.00 |
| Extra Dry | 8.00 |
| President | 8.00 |
| Jordan Valley | 8.00 |

SPARKLING WINES

| | |
|-------------------|------|
| White | 6.00 |
| Vouvray Pétillant | 6.00 |
| Vouvray Mousseux | 9.00 |
| Asi Spumante | 9.00 |
| Moselle Sparkling | 9.00 |
| Prosecco Carpeno | 9.00 |
| Frasco | 4.00 |
| Prince de Galle | 6.00 |
| Grapy d'Anjou | 6.00 |

SPARKLING WINES

| | |
|--------------------|-------|
| Red | 10.00 |
| Chauvet Red Cap | 10.00 |
| Chauvet | 10.00 |
| Pink Cap | 10.00 |
| Sauvignat Rose | 3.50 |
| Anjou Rosé Tessier | 5.00 |
| Recioto-Bertani | 9.50 |

RYES

| | |
|-------------------------|------|
| Saagram's B3 | 1.00 |
| Saagram's V.O. | 1.00 |
| Canadian Club | 1.00 |
| Wiser's de Luxe | 1.00 |
| Corby's Special | 1.00 |
| Harwood | 1.00 |
| Lord Calvert | 1.00 |
| Aristocrat | 1.00 |
| Prince Regent | 1.00 |
| Adams Ambique | 1.00 |
| Four Roses | 1.00 |
| Schenley's O.F.C. | 1.00 |
| Adams First Edition | 1.20 |
| Schenley Order of Merit | 1.20 |
| Crown Royal | 1.20 |
| Park Lane | 1.20 |
| G. & W. Decanter 1332 | 1.20 |
| Carleton Tower | 1.20 |
| Bourbon | 1.20 |

IRISH WHISKY

| | |
|----------------------|------|
| John Jameson | 1.05 |
| Tullamore Dew | 1.05 |
| Walker's Black Label | 1.50 |
| Irish Coffee | 2.00 |
| Irish Coffee Flambé | 2.00 |

BEER, ALE

| | |
|---------------------------|-----|
| SOFT DRINKS | .55 |
| Lager and Ale Beer (Pint) | .55 |
| Bass Ale | .95 |
| Whitbread's Pale Ale | .95 |
| Guinness Stout | .95 |
| McEwan's Ale | .95 |
| Heineken | .95 |
| Lowenbrau | .95 |
| Vichy Water - Split | .35 |
| Perrier Water - Split | .35 |
| Fresh Lemonade or | .50 |
| Orangeade | .50 |

BURGUNDY RED

| | |
|--------------------|-------|
| Beaujolais | 4.50 |
| Mommessin | 4.25 |
| Macon Supérieur | 4.25 |
| Moulin a Vent | 3.75 |
| Beaujolais | 6.00 |
| Chauvet | 6.00 |
| Red Flag Chauvet | 6.00 |
| C. & B. Beaujolais | 6.00 |
| C. & B. Macon | 5.00 |
| Cotes de Beaune | 6.50 |
| Village | 6.50 |
| Gevrey | 7.00 |
| Chambertin | 7.00 |
| Nuits St. Georges | 6.50 |
| Pommard Bichot | 9.00 |
| Pommard Thorin | 10.00 |
| Veuve Remance | 7.50 |
| Chambolle | 8.50 |
| Musigny | 9.00 |
| Corton Bichot | 9.00 |
| Corton Thorin | 9.00 |
| Clos de Vougeot | 11.00 |
| Hospices de | 12.50 |
| Beaune | 12.50 |
| Chambertin | 12.50 |
| Clos de Beze | 12.50 |
| Clos des Mouches | 8.50 |
| Clos de la Roche | 10.00 |
| Calvet Chambertin | 9.00 |

BURGUNDY WHITE

| | |
|--------------------|-------|
| Bichot Pouilly | 6.00 |
| Fuisse | 6.00 |
| Chauvet White | 5.50 |
| Fine | 7.25 |
| Chablis | 7.25 |
| Meursault | 7.50 |
| Chateau Pouilly | 6.00 |
| Mommessin | 6.00 |
| Corton | 14.00 |
| Charmagne | 13.00 |
| Montrachet | 13.00 |
| Clos des Mouches | 8.50 |
| Puligny Montrachet | 8.00 |
| Fumée de Pouilly | 6.00 |

COTES DU RHONE

| | |
|-----------------|------|
| Chateaufort | 6.00 |
| Cote Rote | 6.25 |
| Brune et Blonde | 6.00 |
| Hermitage | 6.00 |
| Neuchatel | 4.50 |
| Chateau | 5.50 |
| Ste. Rosaline | 5.50 |

ITALIAN WINES

| | |
|-----------------|------|
| Chianti | 4.00 |
| Orvieto Seco | 4.00 |
| Valpolicella | 4.00 |
| Soave Berton | 4.75 |
| Charetto Berton | 5.50 |
| Seco Berton | 5.00 |
| Bardolino | 5.00 |
| Verdicchio | 4.50 |
| Lacrima Christi | 3.50 |
| Folanon Soave | 3.50 |
| Frascati | 3.50 |

RHUMS

| | |
|-----------------------|------|
| Captain Morgan | 1.00 |
| Macaw Martin Dooty | 1.00 |
| Demerara Q.L.C. | 1.00 |
| Meyers | 1.00 |
| Charley's | 1.00 |
| Black Diamond | 1.00 |
| Gilbey's Gov. General | 1.00 |
| Tropicana | 1.00 |
| Lamb's | 1.00 |
| Ron Cabana White | 1.00 |
| Jamaica Two Daggers | 1.00 |
| Siegel's Bouquet | 1.00 |
| Lemon Hart | 1.00 |
| Fernandes Vat 19 | 1.00 |
| Silver Circle | 1.20 |
| St. James | 1.15 |
| Barbancourt | 1.15 |
| Boardi P.R. | 1.15 |
| Don-Q White-Label | 1.15 |

PORTS

| | |
|--------------------------|------|
| Royal Palace (DeLaForce) | .95 |
| Gilbey's Invalid | .95 |
| Sandeman's Light Ruby | .95 |
| Harvey's Club | .95 |
| Harvey's Hunting | 1.05 |
| Vermouth Cassia | 1.00 |
| Tonic Wine and Soda | 1.25 |
| Amer Poon Float | 1.35 |
| Vichy Cognac Float | 1.35 |

VODKA

| | |
|--------------|------|
| Balabala | 1.00 |
| Troika | 1.00 |
| Samovar | 1.00 |
| Skol | 1.00 |
| Golden Eagle | 1.00 |
| Smirnoff | 1.00 |
| Kalinka | 1.00 |
| Bolshev | 1.00 |
| Wyborowa | 1.15 |

GINS

| | |
|--------------------|------|
| Geneva | 1.00 |
| Burmata London Dry | 1.00 |
| Walkers London Dry | 1.00 |
| London Club | 1.00 |
| Gordon London Dry | 1.05 |
| Beesley London Dry | 1.05 |
| Booths London Dry | 1.05 |

IMPORTED LIQUEUR

| | |
|--------------------------|------|
| Apry M.B. | 1.15 |
| Apricot Brandy Cusenier | 1.15 |
| Blackberry Brandy | 1.10 |
| Cusener | 1.10 |
| Crème de Menthe M.B. | 1.10 |
| Crème de Menthe Fockink | 1.10 |
| Crème de Cacao M.B. | 1.10 |
| Cherry Heering | 1.10 |
| Cherry Br. Rocher Freres | 1.10 |
| Marra Jaune | 1.10 |
| Kalua Coffee | 1.10 |
| Kummel | 1.10 |
| Mille Fion | 1.10 |
| Southern Comfort | 1.10 |
| Strega | 1.10 |
| Tia Maria | 1.10 |
| Benedictine D.O.M. | 1.15 |
| Contreau | 1.15 |
| Drambuie | 1.15 |
| Grand Marnier | 1.15 |
| Gayva | 1.15 |
| Irish Mist | 1.15 |
| Kirsch | 1.15 |
| Orange Cusenier | 1.15 |
| Extra Dry | 1.15 |
| Pernod | 1.15 |
| Pasta, Ricard | 1.15 |
| Silvovis | 1.15 |
| Chartreuse Yellow | 1.30 |
| Chartreuse Green | 1.30 |
| Pousse Café | 1.75 |

COGNACS

| | |
|--------------------------|------|
| Armagnac | 1.10 |
| Camus ★★★★★ | 1.10 |
| Castillon ★★★★★ | 1.10 |
| French Flag | 1.10 |
| Courvoiser | 1.10 |
| Calvados Morice | 1.10 |
| Frappin | 1.10 |
| Jules Robin ★★★★★ | 1.10 |
| Saligac | 1.10 |
| Poignac V.S.O.P. | 1.10 |
| Rouyer Gaultier ★★★★★ | 1.10 |
| Bisquit de Bouché ★★★★★ | 1.15 |
| Hennessy ★★★★★ | 1.15 |
| Hine ★★★★★ | 1.15 |
| Martell ★★★★★ | 1.15 |
| Monnet ★★★★★ | 1.15 |
| Orard ★★★★★ | 1.15 |
| Berry Martin V.S.O.P. | 1.15 |
| Chateau Fautet V.S.O.P. | 1.15 |
| Martell Cordon Bleu | 1.50 |
| Monnet Anniversaire | 1.50 |
| Hennessy X.O. | 1.75 |
| Requie Grande Fine | 2.25 |
| Champagne, extra vieille | 2.25 |
| Berry Martin Louis XIII | 2.50 |

Ruby Foo's



SOUVENIR MENU ONLY

PRICES MAY BE SLIGHTLY OUT OF DATE

"Where Quality is a Tradition"

7815 Decarie Blvd. in Montreal, Canada

RUBY FOO'S SUGGESTIONS

Chicken Chow Mein

Very fine fried noodles, fine-cut chicken, button mushrooms, celery, bean sprouts, green peppers blended with soy sauce, for educated palates. **\$3.25**

Cantonese Chicken or Dore Chow Mein

Fine Canton noodles, browned in peanut oil to a crisp elegance — crowned with a combination of chicken meat, or fillet of dore, shrimps, water-chestnuts, bright sweet pea pods and button mushrooms. **\$3.50**

Chicken Low Mein

Fine-cut fillet of chicken, cooked with chinese green vegetables, button mushrooms, bamboo shoots, cut shrimps, with chinese boiled noodles. **\$3.50**

Chicken Soo Guy

Tender fresh breast of chicken, dipped in egg batter, soaked in peanut oil, then crisply deep fried and sprinkled with chopped almonds **\$3.25**

Bo Lo Guy Pan

The popular "CHICKEN PINEAPPLE", Tender white meat of fresh chicken, expertly sauted with sliced pineapple, Chinese Bok Toy celery and tasty light brown sauce. **\$3.50**

Ho Yue Guy Look

Tender spring chicken, cleverly cut with its bone to absorb the natural flavor of the Cantonese Epicure. The dish consists of Chicken, Unhatched Eggs, Garden Fresh Vegetables, Black Bean, a pinch of Garlic and sauted with Wine and Oyster Sauce **\$3.50**

Chow Watt Har Kew

Tender whole shrimps, sauted in peanut oil with bok toy, snow pea pods, water chestnuts, bamboo shoots and fresh mushrooms. **\$3.75**

Beef Tenderloin Steak with Fresh Tomatoes

Beef Tenderloin thinly sliced, sauted with fresh tomatoes and Spanish onions in a sweet and sour sauce. A real Cantonese delicacy. **\$4.00**

Beef Tenderloin with Peppers

Tender centers of tenderloin steak carefully sliced and combined with sliced green peppers. One of Tropical Canton's favorite dishes. **\$4.00**

Beef Tenderloin Bok Toy or Chow Broccoli

Beef tenderloin thinly sliced and thoroughly cooked in oyster sauce with either garden fresh vegetables or broccoli, mushrooms and peppers. An enticing dish for the adventurous epicure. **\$4.00**

Ngow Yok Gar Toy

Broiled sirloin steak nested on tender bok toy, chinese garden vegetables, flavoured with oyster sauce and a slight hint of garlic and scallions. **\$6.25**

Beef Filet with String Beans

Filet mignon thinly sliced and sauted with spanish onions and green beans. A true chinese delicacy. **\$4.25**

Sliced Dore Cantonese

Fresh sliced fillet of Dore sauted with cubed pineapple, diced tomatoes, and sweet and sour sauce; sprinkled with preserved chinese greens. **\$3.50**

Dore Black Bean Sauce

A savoury dish composed of a whole fresh dore cooked with baby black beans and a mere suspicion of garlic. **\$3.50**

Moo Goo Guy Pan

Tender white meat of chicken sliced to extreme thinness, blended with button mushrooms, celery, chinese green vegetables, and bamboo shoots. This is a truly regal dish. **\$3.50**

Char Suee Almond Ding

Fresh pork barbecued in Cantonese manner, diced and sauted with fresh button mushrooms, green peppers, Canton greens, with a helping of tasty almonds. **\$3.00**

Chow Har Ding

Diced fresh shrimps sauted in oil, snow pea pods, water-chestnuts, celery, onions and blanched fresh almonds. **\$3.75**

Fried Won Ton, Cantonese Style

Won ton is a Cantonese inspiration from which came ravioli, Kreplach and other variations. These little cases of tender paste are filled with chopped meats, then blanched with cooked fine-cut chicken, with chinese green vegetables, button mushrooms, cut shrimps and bamboo shoots. **\$3.75**

Char Suee Bok Toy

Succulent fresh pork delicately barbecued in the Cantonese manner (sliced), accented with tangy spices, blended with Chinese vegetables. An authentic favorite. **\$3.00**

Moo Goo Dore Kew

\$3.50

Moo Goo Guy Kew

Tender spring chicken, cut in cubes, and sauted with celery, Snow pea pods, mushrooms, Chinese vegetables, water chestnuts and bamboo shoots. An enticing dish for the Adventurous Epicure! **\$3.50**

Moo Goo Har Kew

\$3.90

Woo Hip Har

Fresh jumbo shrimps split open, dipped in egg and flour batter and crisply sauted in peanut oil. Each luscious piece enfolded in bacon, with a special hot sauce to top off a real taste thrill. **\$3.90**

Live Lobster (Cantonese Style)

Fresh lobster is chopped into dainty morsels, then mixed with minced tenderloin. It is seasoned with rare and delicately balanced Cantonese spices — then blended in a soft egg sauce. A centuries old recipe. **\$4.75**

Without Shell (extra large portion) **\$6.00**

Choo Lung Ha

Steamed LOBSTER Chinese Style, large live lobster in shell, cut in dainty morsels, steamed and seasoned with rare and delicately blanched Cantonese spice, garnished with lemon slices. **\$6.25**

Shrimps in Lobster Sauce

Whole jumbo shrimps, with minced pork tenderloin, seasoned with black beans and a dash of garlic, then blended in a suave egg sauce, garnished with chopped onions. A rare seafood treat. **\$3.90**

Shrimps Black Bean Sauce

A savory dish composed of jumbo shrimps, cooked with baby black beans and given character by a mere suspicion of garlic. For educated palates. **\$3.75**

Breaded Shrimps

Fresh jumbo shrimps dipped in egg batter, deep fried in peanut oil, served with sweet and sour sauce. **\$3.90**

Shrimp Sie Foon

Split jumbo shrimps sauted with garden vegetables and chinese vermicelli, with fine cut barbecued pork. **\$3.75**

Sea Food Subgum

Scallops, Fresh Lobster meat, Breaded Shrimps, served with chinese mushrooms and bamboo shoots. **\$4.50**

Chow Sum Gump Dai

Barbecued pork, lobster meat, chicken, flavoured with imported chinese vegetables. **\$4.50**

Ja-Doh-Guy

Spring Chicken marinated in soya sauce and chinese spices. Deep fried to a golden brown and served with a special spice salt, and fresh chicken livers. **\$3.75**

Guy Goon or Yee Goon

CHICKEN or FISH ROLLS, a truly imported delicacy enjoying wide popularity among Chinese everywhere. **\$4.50**

Mandarin Duck

Young duckling spiced with preserved mandarin peel. Garnished with shredded bamboo shoots, luscious black mushrooms, snow pea pods and fine slices of tender shallots. This is a truly regal dish. **\$3.75**

Ginger Chicken

Chicken sauted with fresh sliced pineapple and made more zestful with brown sugar and vinegar. **\$3.50**

Dore Cantonese (According to Size)

A whole fresh dore expertly garnished with cubed tomatoes, sweet and sour sauce. An authentic Cantonese favourite. **\$3.50**

Almond Guy Ding

An exotic and interesting blending of chicken, diced with celery. To this is added sweet pea pods, crisp water-chestnuts, green peppers and blanched fresh almonds. **\$3.50**

Fresh Chicken Livers

(GREEN PEPPERS or UNHATCHED EGGS)
Fresh chicken livers sauted with green peppers or unhatched eggs and onions — an exciting chinese sauce is the crowning touch. **\$3.25**

Lichee Guy

Boneless barbecued chicken chinese style. Cooked in wine and garnished with chinese shredded sweet vegetables, decorated with preserved lichee nuts. **\$3.75**

Royal Steak Kew

Sweet peapods, water chestnuts and tender bamboo shoots fried with thin slices of tenderloin of beef, and chinese mushrooms, in an exotic soya sauce. **\$4.50**



Pu-Pu Platter
EGG ROLLS — CHICKEN WINGS
BREADED SHRIMPS
SUCCULENT SPARE RIBS DRY WON TON
Served with Pungent Sauces and Mustard **\$3.90**

UN DELICE DE GOURMET
FILET MIGNON
FONDUE BOURGUIGNONNE
Sauce Béarnaise - Frites
\$6.25

POUR LE CONNAISSEUR EN VINS
NOTRE FAMEUX SOMMELIER
VOUS OFFRE SON ULTIME CHOIX

EXCITING
Dessert Delights
ASK TO SEE OUR
BEAUTIFUL
PASTRY WAGON

Crepes Suzette
pour deux
\$4.25

Baked Alaska
FLAMBE
for two
\$3.25

Irish Coffee Flambé
SERVED ESPECIALLY FOR YOU
FROM OUR WAGON
\$2.00

Chinese Dishes

Entrées

Plain Dry Spare Ribs with Garlic

A savory dish composed of tender, selected young spare-ribs cooled and given character by a mere suspicion of garlic, for educated palates. **\$2.95**

Sweet & Sour Spare Ribs

Tender ribs dipped in egg batter, and cooked with pineapple segments, tomatoes, pickled onions, brown sugar and vinegar. **\$2.95**

Lobster Roll (A Cantonese Tid-Bit)

\$2.75

Fried Won Ton Dry

\$2.25

Barbecued Chicken Wings

Tender young wings sauted in a famous Ruby Foo's garlic sauce. **\$2.50**

Shrimp Soufflé

A Ruby Foo's exclusive, an unusual seafood treat. **\$3.25**

Chicken Wings Soufflé

\$2.50

Drums of Paradise (CHICKEN SUCHOW)

Chicken wings fried golden brown and topped with sesame seeds, sweet and sour sauce. **\$2.50**

Chinese Barbecued Pork or Liver

Tender sliced pork or liver, B-Q according to our own recipe. Served cold. **\$1.50**

Hot Barbecued Pork

This time served up with our famous garlic sauce. **\$2.00**

Ruby Foo's Own Egg Rolls (2)

\$1.00

Dried Chicken Livers

\$2.50

Barbecued Long Spare Ribs (Chinese Style)

\$2.95

Spare Ribs & Black Bean Sauce

\$2.95

Dry Garlic Shrimps

\$3.25

Soups

Clear Chicken Broth50
Chicken Soup with Noodles75
Chicken Mushroom Egg Soup75
Chicken Soup with Chinese Vegetables75
Chicken Won Ton Soup (Kreplach)85
Yucca Mein 1.50

Chow Mein

Vegetable Chow Mein 3.00
Chicken Chow Mein 3.25
Beef Chow Mein 3.25
Dore Chow Mein 3.25
Chicken Chow Mein (Subgum) 3.50
Shrimp or Lobster Chow Mein 3.75

Rice Cantonese

Plain Steamed Rice50
Plain Fried Rice 1.15
Vegetable Fried Rice 1.25
Barbecued Pork Fried Rice 1.35
Chicken Fried Rice 1.35
Beef Fried Rice with Mushrooms 1.50
Shrimp or Lobster Fried Rice 1.60
Fried Crispy Noodles60

Chop Suey

Pork Chop Suey 3.00
Beef Chop Suey 3.00
Fine Cut Chicken Chop Suey 3.00
Vegetable Chop Suey (Subgum) 3.00
Shrimp or Lobster Chop Suey 3.50

Eggs

Vegetable Egg Foo Young 2.50
Chicken Egg Foo Young 2.75
Shrimp Egg Foo Young 3.00
Lobster Egg Foo Young 3.00

Desserts

Assorted French Pastry60
Ruby Foo's Famous Cheese Cake75
Chinese Preserved Fruits75
Lichee Nuts75
Kum Quats75
Almond Cookies25
Ice Cream or Sherbet35
Chinese Tea (Pot) .30 Coffee (Pot) .35 Milk (BL) .30

De notre Cuisine Française

Hors d'Oeuvres

Louisiana Jumbo Shrimp Cocktail 1.85
Lobster Cocktail 2.00
Chopped Chicken Liver75
Escargots Bourguignonne (Snails) 1.50
Fresh Avocado with Grahammeal—
Russian Dressing (in season) 1.75
Hors d'Oeuvres Variés 1.75
Hearts of Celery60
Celery and Olives75
Chilled Tomato Juice30

Polages - Consommés

Fresh Habitant Pea Soup60
Soup du jour60
French Onion Soup au Gratin85
Consommé, Hot or Jellied50
Consommé au Sherry75
Cold Vichyssoise en Tasse60

Entrées DE NOTRE GRILLE

Broiled Choice Western Sirloin Steak 4.95
Special Rib Steak (Charcoal Broiled) 4.75
Filet Mignon 4.95
T-Bone Steak (Extra Large) 4.95
Sirloin Steak Bouquetière 5.75
Planked Steak Bouquetière (for 2) 11.50
Filet Mignon Bouquetière 5.75
Chateaubriand (for 2) Sauce Béarnaise 10.50
Chateaubriand (for 2) Bouquetière 11.50
Broiled Minute Steak 3.95
Broiled Calves Liver, Bacon Strips 3.25
Broiled Ham Steak, Pineapple Ring or
Raisin Sauce 3.25
Mixed Grill Maison 3.50
Fresh Broiled Chicken (Milk Fed) 3.25
Broiled Lamb Chops 3.95

LES SPÉCIALITÉS DE LA MAISON

Roast Prime Ribs of Beef (extra thick cut) 4.75
Steak Diane 4.25
Roast Spring Chicken à la Parisienne (for 2) 7.25
Fried Chicken à la Maryland 3.50
Breast of Chicken à la King 3.25
Creamed Chicken "21" 3.50
Curried Chicken 3.25
Beef en Casserole 5.25
Escalope de Veau Marsala 3.75
Wiener Schnitzel à la Holstein 3.50
Welsh Rarebit 2.50
Tournedos Rossini 5.50
Shashlik Maison 5.00

Poissons et Fruits de Mer

English Dover Sole, Sauté Meunière 4.00
Filet of Sole, Bonne Femme 2.75
Fried Filet of Sole, Sauce Tartare 2.75
Gaspé Salmon, Broiled, Poached or Cold 3.00
Filet of Doré, Broiled or Sauté Amandine 3.00
Frogs Legs, Saute Provençale 4.00
Broiled Atlantic Halibut Steak 2.75
Breaded Digby Scallops, Sauce Tartare 3.25
Louisiana Shrimp Newburg or Creole 3.50
Broiled Live Lobster according to size
Lobster à la Thermidor 4.75
Lobster à la Newburg 4.75
Fresh Maritime Lobster à l'Américaine 6.50

Buffet Froid

Fresh Fruit Salad, with Cottage Cheese 2.75
Chicken Salad 2.75
Fresh Shrimp Salad 3.50
Cold Lobster Plate Garni 4.25
Cold Sliced Roast Beef or Chicken Garni 3.25

Frais du Jardin

French Fried, Mashed or Boiled Potatoes50
Baked Idaho Potato50
Potato à la Charles60
Home Fried, Hash Brown or Lyonnaise60
Au Gratin Potatoes60
Monte Carlo Potato60
Dauphine Potatoes60
Fresh Broccoli, Sauce Hollandaise 1.00
Fresh Asparagus Hollandaise (in season) 1.00
String Beans50 Green Peas50
Fresh Leaf Spinach50 Creamed60
Fresh Mushrooms85
Cauliflower au Gratin75
Chinese Mixed Vegetables 1.50
Sweet Snow Pea Pods 3.50

Nos Salades

Tossed Salad75
California Caesar Salad 1.00
Salade Niçoise 1.00
Belgium Endive Salad (in Season) 1.00
Sliced Tomatoes50

For the ultimate in luxury, reserve now at Ruby Foo's New Motor Hotel